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Indian Standard

CODE FOR HYGIENIC CONDITIONS FOR PAN (BETEL) STALLS AND VENDORS

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CODE FOR HYGIENIC CONDITIONS FOR PAN (BETEL) STALLS AND VENDORS

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Indian Standard

CODE FOR HYGIENIC CONDITIONS FOR *PAN* (BETEL) STALLS AND VENDORS

0. FOREWORD

0.1 This Indian Standard was adopted by the Indian Standards Institution on 23 April 1973, after the draft finalized by the Food Hygiene, Sampling and Analysis Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 *PAN* (betel) offered for sale is prepared from betel leaves, areca nuts, *KATHA*, lime, certain spices and a number of sweetening and flavouring agents. Chewing tobacco is also widely used in *PAN*.

0.2.1 *PAN* chewing is a common habit in India. The rapid growth of *PAN* shops and stalls for catering to the needs of large number of customers has resulted in unhygienic maintenance of such shops and stalls and also preparation and sale of *PAN* by persons lacking preliminary knowledge of hygiene. Therefore, with a view to providing guidelines on basic hygienic conditions for *PAN* shops and stalls, this standard has been formulated.

0.3 This code is subject to the provisions in the Prevention of Food Adulteration Act, 1954, and the Rules framed thereunder as amended from time to time.

1. SCOPE

1.1 This code prescribes the hygienic conditions required for establishing and maintaining *PAN* (betel) shops or stalls where prepared *PAN* is sold, and for vendors.

2. SHOPS AND STALLS

2.1 A *PAN* shop or stall shall be established at a place approved by the health authorities. For this, adequate space shall be provided. It is recommended that the space should be not less than 1.50 × 1.50 m.

2.2 There shall be a platform not less than 25 cm in height above the sitting arrangement for keeping betel leaves.

2.3 The platform shall be covered with an impervious material and shall be sloped in such a way as to drain out the waste water at one end through a pipe into a bucket hung below.

2.3.1 The waste water shall be disposed of in a place properly connected to a drain. In the absence of such a place, the water shall be disposed of in such a manner as not to cause any nuisance.

3. HANDLING AND OTHER ASPECTS

3.1 The prepared *PAN* or betel leaves on the platform shall be kept in a glass cupboard with an opening on one side.

3.2 The ingredients used in preparing *PAN* shall be of good hygienic quality and stored in containers with proper lids.

3.2.1 All receptacles used for storing various ingredients shall be periodically washed thoroughly with suitable detergents and potable water.

3.3 All the utensils used in the shop or stall shall preferably be of stainless steel. Chinaware, or utensils made of aluminium, brass or any other suitable material which is non-corrosive and easily cleanable, may also be used. The utensils shall be free from dents, pitting, cracks, chips or any other form of deterioration on the surface. In case brass utensils are used they shall be properly coated with tin. The utensils shall be maintained clean at all times.

3.4 A water receptacle of a sufficient size with a tight-fitting lid and a tap shall be provided in the *PAN* shop or stall. The receptacle shall be completely emptied and thoroughly cleaned every day before filling. The water stored in the receptacle shall be fit for potable purposes and shall be changed frequently during the day.

3.5 A clean cloth shall be provided for customers to clean their hands.

3.6 Persons employed in the *PAN* shop or stall shall keep their nails trimmed and shall wear clean clothes.

3.6.1 No person suffering from any skin disease or any infectious or contagious disease shall be engaged on the shop or stall in any capacity.

3.6.2 No person below 14 years of age shall be engaged on a shop or stall in any capacity.

3.7 The sitting arrangement for the vendor in the shop or stall shall be such as to prevent contact of his legs with any ingredients or betel leaves.

3.8 A dust-bin of an approved pattern shall be kept hanging below the *PAN* shop or stall or kept at a convenient place for depositing cuttings of betel leaves, etc.

3.9 A suitable spittoon containing sand or slaked lime or both shall be provided near the *PAN* shop or stall.

3.10 The shops authorized for sale of *PAN* shall not keep for sale any household insecticides or any other item injurious to the health of the consumer.

INDIAN STANDARDS ON FOOD HYGIENE, SAMPLING AND ANALYSIS

IS:

- 2491-1972 Code for hygienic conditions for food processing units (*first revision*)
- 5059-1969 Code for hygienic conditions for large scale biscuit manufacturing units and bakery units
- 5837-1970 Code for hygienic conditions for soft drinks manufacturing units
- 5839-1970 Code for hygienic conditions for manufacture, storage and sale of ice-creams
- 6540-1972 Code for hygienic conditions for manufacture and handling of ice for human consumption
- 6541-1972 Code for hygienic conditions for establishment and maintenance of mid-day-school meal programme
- 6542-1972 Code for hygienic conditions for fruit and vegetable canning units
- 6968-1973 Code for hygienic conditions for *PAN* (betel) stalls and vendors
- 6969-1973 Code for hygienic conditions for handling and sale of refrigerated drinking water
- 7003-1973 Code for hygienic conditions for sago (*SABOODANA*) manufacturing units
- 7005-1973 Code for hygienic conditions for production, processing, transportation and distribution of milk

INDIAN STANDARDS INSTITUTION

Manak Bhavan, 9 Bahadur Shah Zafar Marg, NEW DELHI 110001

Telephone : 27 01 31 (20 lines)

Telegrams : Manaksanstha

Branch Offices:

| | Telephone |
|--|-----------|
| 'Sadhna', Nurmohamed Shaikh Marg, Khanpur, AHMEDABAD 380001 | 2 03 91 |
| F Block, Unity Bldg, Narasimharaja Square, BANGALORE 560002 | 2 76 49 |
| 534 Sardar Vallabhbhai Patel Road, BOMBAY 400007 | 35 69 44 |
| 5 Chowringhee Approach, CALCUTTA 700013 | 23-08 02 |
| 5-9-201/2-A (First Floor), Chirag Ali Lane, HYDERABAD 500001 | 3 44 35 |
| 117/418 B Sarvodaya Nagar, KANPUR 208005 | 82 72 |
| 54 General Patters Road, MADRAS 600002 | 8 72 78 |